

# SOUP'S

- 1. Mulligatawny Soup**  **\$10.00**  
(A gently spiced lentil & vegetable based)
- 2. Spicy Tomato Soup**  **\$10.00**  
(A spicy vegetable based)

## VEGETARIAN ENTREE'S FROM WOK

- 1. Samosa**(2 pieces) **NUT DAIRY & GLUTEN** **\$10.00**  
(Potato, peas & Cashew filling)
- 2. Cocktail Samosa**(4 pieces)  **\$10.00**  
(Potato & peas filling)
- 3. Paneer Pakora**(4 pieces) **DAIRY** **\$10.00**  
(Cottage cheese stuffed with mint fried in chickpea flour)
- 4. Spring Rolls**(4 pieces)  **\$10.00**  
(Home- made spicy Vegetables filling)
- 5. Kachori**(4 pieces) **NUTS DAIRY & GLUTEN** **\$10.00**  
(Crispy pastry filled with crushed peas)



ONION BHAJI



PANEER PAKORA



KACHORI

- 6. Hara Bhara Kebab**(4 pieces) **GLUTEN**  **\$10.00**  
(Spicy potato spinach & pea Patties)
- 7. Onion Bhaji**(6 pieces) **GLUTEN**  **\$10.00**  
(Onion rings fried in chickpea flour)
- 8. Veg Pakora**(2 pieces)  **\$10.00**  
(Vegetables fritters fried in chickpea flour)

HARABHARA KABAB



# DHOKLA



## VEGETARIAN ENTREE'S HAWKER STYLE

- 1. Alu Tikki** (2 pieces) **DAIRY** **\$12.00**  
(Potato patties topped with onion, tomato mint-yoghurt & tamarind sauce)
- 2. Samosa Chaat** (2 pieces) **NUTS DAIRY & GLUTEN** **\$12.00**  
(Crushed Samosa topped with onion, tomato) mint-yoghurt & tamarind sauce)
- 3. Dahi Puri** (8 pieces) **DAIRY & GLUTEN** **\$12.00**  
(Puffed pastry filled with chickpea, potato yoghurt & tamarind sauce)
- 4. Chaat Papdi** **DAIRY & GLUTEN** **\$12.00**  
(Crispy pasty topped with onion, tomato, chickpea, potato, yoghurt tamarind sauce)
- 5. Pani Puri** (10 pieces) **GLUTEN** **Vegan** **\$12.00**  
(Crispy puffed pasty served with chickpea, potato & spicy mint water)
- 6. Dhokla** (6 pieces) **DAIRY & GLUTEN** **\$12.00**  
(Spicy semolina steam cake)



# FROM TANDOORI OVEN



## VEGETARIAN

### 1. Paneer Tikka **DAIRY**

(Cottage cheese cooked with tandoori yoghurt sauce)

(4 pieces) **\$14.00** (Add extra piece) **\$3.50**

### 2. Tandoori Mushroom **DAIRY**

(Fresh mushroom cooked with tandoori yoghurt sauce)

(6 pieces) **\$12.00** (Add extra piece) **\$2.00**



## SEAFOOD'S

### 1. Tandoori Fish Tikka **DAIRY**

(Rock-ling fish cooked with tandoori yogurt sauce)

(4 pieces) **\$18.00** (Add extra piece) **\$4.50**

### 2. Tandoori Tiger Prawns **DAIRY**

(Tiger prawns cooked with tandoori yogurt sauce)

(6 pieces) **\$24.00** (Add extra piece) **\$4.00**



# CHICKEN

## 1. Tandoori chicken **DAIRY**

(Chicken with bones  
cooked with tandoori yoghurt sauce)

(4 pieces) **\$14.00** (Add extra piece) **\$3.50**

## 2. Chicken Tikka **DAIRY**

(Chicken thigh cooked  
with tandoori yoghurt sauce)

(4 pieces) **\$14.00** (Add extra piece) **\$3.50**



# TANDOORI LAMB KEBAB'S

## 1. Lamb chops

(Cooked with curry pickled sauce)

(4 pieces) **\$20.00** (Add extra piece) **\$5.00**

## 2. Sheek Kebab

(Minced lamb sausage shaped  
cooked with herbs)

(4 pieces) **\$14.00** (Add extra piece) **\$3.50**



# MIX PLATTER

## 1. Mix Platter **DAIRY** (4 pieces) **\$15.00**

(Tandoori chicken, chicken tikka,  
Lamb-chop & sheek-kebab)

(Add extra piece Chicken or Sheek Kabab) **\$3.50** (Add extra Lamb) **\$5.00**



# Fish & Tiger Prawns Curries

- 1. Lasoni Machli** \$25.00  
(Stir fried fish with Garlic & fresh herbs)
- 2. Fish Masala** \$22.00  
(Curry fish stir fried with onion capsicum & Tomato)
- 3. Goan Fish** **DAIRY** \$22.00  
(Curry fish coconut based sauce)
- 4. Prawns Jalfrezi** \$24.00  
(Tiger prawns stir fried with onion capsicum & Tomato)
- 5. Garlic Prawns** **DAIRY** \$24.00  
(Tiger prawns in garlic sauce)

# Chicken Curries

- 1. Butter Chicken** **DAIRY & NUTS** \$18.00  
(Chicken Tikka cooked in mild creamy Tomato sauce)
- 2. Chicken Korma** **DAIRY & NUTS** \$18.00  
(Chicken curry in mild creamy sauce)
- 3. Chicken Saag** **DAIRY** \$20.00  
(Chicken curry cooked with spinach puree)
- 4. Chicken Tikka Masala** \$20.00  
**DAIRY & NUTS**  
(Chicken Tikka stir fried with onion capsicum & Tomato)
- 5. Chilly Chicken** **GLUTEN** \$20.00  
(Stir fried with Soy-chilli sauce & fresh herbs)
- 6. Kadhai Chicken** **DAIRY** \$20.00  
(Chicken curry stir fried with onion capsicum & Tomato)
- 7. Murg Methi** **DAIRY** \$20.00  
(Chicken curry simmered with fenugreek herbs)
- 8. Chicken Achari** **DAIRY** \$20.00  
(Chicken Tikka in hot pickled spices)(Contain Dairy)
- 9. Chicken Vindaloo** \$20.00  
(Chicken curry in hot pickled based sauce)



## Goat curry

- 1. House special Goat Curry** \$22.00  
(Traditional medium hot curry all time favourite  
Goat meat with bones)



## Lamb curries

- 1. Lamb Chops Masala** \$26.00  
(Tandoori Lamb chops 4pcs stir fried with onion capsicum & Tomato)
- 2. Lamb chilly** \$25.00  
(Stir fried with chilli soya sauce & fresh herbs)
- 3. Lamb Kadai** **DAIRY** \$24.00  
(Lamb curry stir fried with onion capsicum & Tomato)
- 4. Lamb Saag** **DAIRY** \$24.00  
(Lamb curry with spinach puree)
- 5. Lamb Rogan Josh** **DAIRY** \$24.00  
(Lamb curry in yoghurt based onion sauce)
- 6. Lamb Madras** **NUTS** \$24.00  
(Lamb curry in coconut based sauce)
- 7. Lamb Vindaloo** \$24.00  
(Lamb curry in hot pickled based sauce)
- 8. Lamb Korma** **DAIRY & NUTS** \$24.00  
(Lamb curry in mild creamy sauce)



# Vegetarian Curries

- 1. Khoya Kaju Paneer** \$20.00  
(Grated cottage cheese & cashew in creamy sauce) **DAIRY & NUTS**
- 2. Paneer Bhurjee** **DAIRY** \$20.00  
(Scrambled Cottage Cheese tossed with fresh herbs)
- 3. Paneer Chilli** **DAIRY & GLUTEN** \$20.00  
(Stir fried Paneer with soya, chilli sauce & fresh herbs)
- 4. Shahi Paneer** **DAIRY & NUTS** \$19.00  
(Cottage cheese in rich creamy sauce)
- 5. Kadai Paneer** **DAIRY** \$19.00  
(Stir fried paneer cubes tossed with capsicum)
- 6. Paneer Tikka Masala** \$19.00  
(Tandoori Paneer stir fried with onion capsicum & Tomato) **DAIRY**
- 7. Paneer Butter Masala** \$19.00  
(Paneer cubes cooked in creamy Tomato sauce) **DAIRY**
- 8. Methi Malai Mutter** \$19.00  
(Peas, fenugreek & Panner in creamy sauce) **DAIRY & NUTS**
- 9. Bhindi Do Pyaza**  \$19.00  
(Spicy Okra & Onion tossed with herbs)
- 10. Garlic Mushroom** **DAIRY** \$18.00  
(Mushroom in garlic sauce)
- 11. Mushroom Masala**  \$18.00  
(Stir fried tossed with capsicum, onion & tomato)
- 12. Veg Makhanwala** \$18.00  
(Mixed veg & cashew in spicy tomato butter sauce) **DAIRY & NUTS**
- 13. Malai Kofta** **DAIRY & NUTS** \$18.00  
(Potato Patti stuffed with paneer & cashew in mild creamy sauce)
- 14. Veg Korma** **DAIRY & NUTS** \$18.00  
(Fresh veg with paneer & cashew in mild creamy sauce)



**15. Palak Paneer** **DAIRY** \$17.00

(Paneer cubes cooked with spinach)

**16. Mutter Paneer** **DAIRY & NUTS** \$16.00

(Paneer & peas cooked in mild creamy sauce)

**17. Bagare Baingan** **NUTS** **Vegan** \$16.00

(Eggplant tossed in sesame-peanut & tamarind sauce)

**18. Baingan Bharta** **Vegan** \$16.00

(Smokey flavoured eggplant tossed with onion & herbs)

**19. Punjabi Kadhi Pakora** \$16.00

(A gram flour & Yoghurt blend with gram flour dumpling) **DAIRY**

**20. Aloo Baingan** **Vegan** \$16.00

(Potato & eggplant tossed with onion, capsicum & herbs)

**21. Aloo Gobi** **Vegan** \$16.00

(Potato & Cauliflower tossed with onion & herbs)

**22. Aloo Haryali** **DAIRY** \$16.00

(Potato in creamy spinach)

**23. Jeera Aloo** **Vegan** \$16.00

(Potato tempered with cumin seed & fresh herbs)

**24. Veg Madras** **NUTS** **Vegan** \$16.00

(Mix veg in coconut sauce)

**25. Gujarati Oondiya** **NUTS** **Vegan** \$16.00

(Traditional veg in coconut & peanut sauce)

**26. Rajma Masala** **DAIRY & NUTS** \$15.00

(Red kidney beans in spicy tomato based sauce)

**27. Chana Masala** **Vegan** \$15.00

(Chick peas in onion based sauce)

**28. Dal Makhani** **DAIRY** \$15.00

(Black lentils in mild tomato sauce)

**29. Tadka Dal** **DAIRY** \$15.00

(Yellow lentils tempered with fresh



PALAK PANEER



MUTTER PANEER



PUNJABI KADI PAKORA



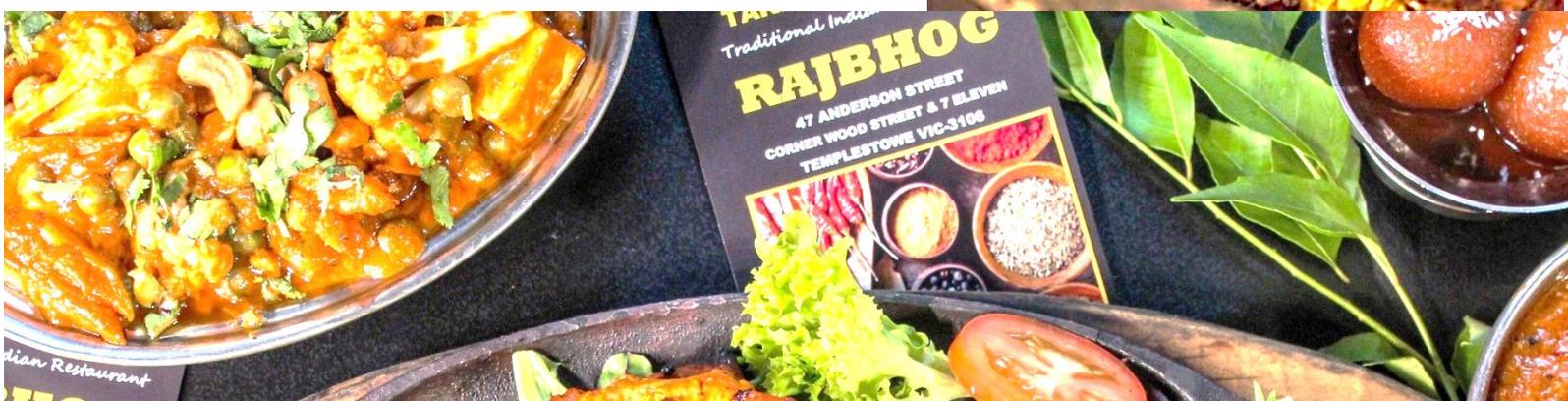
# PLAIN BREAD'S

- 1. Butter Nan** **DAIRY & GLUTEN** \$5.50  
(Plain flour flaky bread topped with butter)
- 2. Lachha Paratha** \$5.50  
(Layered & flaky whole meal bread topped with butter) **DAIRY & GLUTEN**
- 3. Garlic Nan** **DAIRY & GLUTEN** \$4.00  
(Plain flour bread soft & fluffy topped with garlic butter)
- 4. Nan** **DAIRY & GLUTEN** \$3.50  
(Plain flour bread soft & fluffy topped with butter)
- 5. Roti** **DAIRY & GLUTEN** \$3.50  
(Traditional whole meal bread topped with butter)



# STUFFED BREAD'S

- 1. Kashmiri Nan** \$6.50  
(Stuffed with dry fruits & nuts) **DAIRY NUTS & GLUTEN**
- 2. Sweet Kulcha** **DAIRY & GLUTEN** \$6.50  
(Stuffed with cottage cheese & sultanas)
- 3. Cheese Nan** **DAIRY & GLUTEN** \$5.50  
(Stuffed with mozzarella cheese, onion, capsicum & herbs)  
(Contain Nuts & Dairy)
- 4. Spicy Kulcha** **DAIRY & GLUTEN** \$5.50  
(Stuffed with cottage cheese, onion & herbs)
- 5. Keema Nan** **DAIRY & GLUTEN** \$5.50  
(Stuffed with spicy lamb mince)
- 6. Alu Paratha** \$5.50  
(Stuffed with spicy potato & peas)  
**DAIRY NUTS & GLUTEN**



# BASMATI RICE

"Basmati" derives from the Sanskrit word vasmati, meaning "fragrant" is a variety of long grain rice which is traditionally from North India and Pakistan.

- 1. Saffron Rice**  **\$5.00**  
(Yellow boiled rice)
- 2. Jeera fried Rice** **DAIRY** **\$10.00**  
(Tempered with cumin seeds & fresh herbs)
- 3. Green Peas Pulav** **DAIRY** **\$12.00**  
(Tempered with cumin seeds & fresh herbs)
- 4. Vegetable Pulav**  **\$14.00**  
(Tossed with garden vegetables)
- 5. Kashmiri Pulav** **NUTS**  **\$14.00**  
(Sweet rice tossed with nuts & sultanas)
- 6. Chicken Biryani** **\$20.00**  
(Tossed with chicken Masala)
- 7. Lamb Biryani** **\$24.00**  
(Tossed with Lamb Masala)



# SIDE-DISHES

1. **Garden Salad**  \$10.00

(Sliced tomato, cucumber, onion & carrot)

2. **Kachumber Salad**  \$10.00

(Chopped tomato, cucumber, onion & capsicum with vindaloo touch)

3. **Onion Salad**  \$6.00

(Spanish onion with green chilly)

4. **Vegetable Raita** **DAIRY** \$5.00

(Tomato, cucumber & carrot dipped in yoghurt)

5. **Green Chutney**  \$5.00

(An Indian hot relish from mint, coriander & green chilly)

6. **Mango Chutney**  \$5.00

(Sweet mango chutney)

7. **Mixed Pickles**  \$5.00

(Spicy vegetable pickle)

8. **Pappadams (4pcs)**  \$5.00

(Roasted crispy thin lentils bread)

9. **Potato Wedges** **GLUTEN**  \$8.00

(Fried potato wedges crispy)

